



2021 Muscat Ottonel

An exotic grape producing a Semi-Dry wine that's aromatic, full-bodied, and floral. Enticing aromas of honeysuckle, candied citrus, rose, and peonies with intensity on the palate. Slightly sweet and mouthcoating with a lingering finish of honey and orange blossom. Perfect with slightly sweet desserts.

Palatschinken (Austrian crepes) from Holly

2 large eggs
1/8 teaspoon fine salt
1 cup milk, divided
1 cup all-purpose flour

Butter for coating the pan
Apricot jam for the filling
Confectioners' sugar for dusting

Whisk eggs in a medium bowl until lightly beaten. Add salt and 1/3 cup milk and beat until combined. Add flour and whisk until you get a smooth batter. The batter should be thick and tough so you can barely whisk it—the thicker the batter, the fewer lumps you will have. Add a little milk, 1 tablespoon at a time, if it is too hard to stir, then whisk until smooth. Continue to whisk while gradually adding in the remaining milk.

Heat an 8-inch nonstick pan over medium heat. Add 1/2 teaspoon butter as needed and spread it carefully with a spatula to coat the bottom of the pan evenly. Pour 1/3 cup batter into the center of the pan and swirl the pan to spread the batter evenly. Once the bottom side is golden in color, flip it with a spatula and cook the other side for about 15 seconds. Invert it onto a plate so that the browned side is touching the plate, with the pale side face-up. (This way, the nice looking side will be outside when you roll it.) Repeat with the remaining batter, adding 1/2 teaspoon of butter for every Palatschinke. If the batter thickens over time, add some milk. You can keep the prepared pancakes warm in the oven at a low temperature.

Spread the apricot jam on the Palatschinken and roll them from one side to the other. Dust the Palatschinken with confectioners' sugar and serve with Dr. Frank's Muscat Ottonel.



JUNE 2022 WINE CLUB SHIPMENT





2021 Dry Riesling

Delicate and elegant, harmonizing lime zest, granny smith apples, and mineral stoniness from the Keuka vineyards with fresh citrus and nectarine from the Seneca vineyards. The zingy freshness brings energy, brightness, and persistence.

Garlic Braised Chicken from Paul

<i>Serves 4</i>	20 peeled garlic cloves
4 bone-in, skin-on chicken thighs	$\frac{3}{4}$ teaspoon ground white pepper
Olive oil	1 cup Dry Riesling
Salt	Steamed white rice, for serving

Heat oven to 350 degrees.

In a large Dutch oven over medium-high, add enough oil to lightly coat the bottom. Season the chicken with salt on both sides, then add to the pot skin side down. Cook until the skin turns golden and crispy, 8 to 10 minutes. If the skin browns too quickly, lower the heat. Flip, and sear the other side briefly, about 1 minute. Transfer the chicken to a plate and set aside.

Add the garlic to the schmatzy oil over medium-high, and stir until fragrant and very lightly golden at the edges, 1 to 2 minutes. Stir in the white pepper, then immediately add the wine and 1 cup water. Scrape up any stuck-on bits from the bottom of the pot while bringing the liquid to a simmer. Nestle the chicken in the pot skin side up, cover and cook in the oven until the chicken and garlic are meltingly tender, and the wine has reduced, about 1 hour. Taste for seasoning, adding more salt if needed.

Serve with rice and more Dry Riesling.

2021 Gewürztraminer

Subtle and seductive on the nose with rose, apricots, and lychee, with a touch of white pepper and ginger. The rich palate is balanced with lively acidity and beautiful flavors of honeysuckle, orange blossom, cardamom, and lychee with a long exotic finish.

Dill-Crusted Pork Tenderloin with Cherry Tomatoes from Steven

<i>Serves 4</i>	1.5 tablespoons fresh lemon juice
1 (1.5-2 pound) pork tenderloin	3 tablespoons olive oil, divided
3 garlic cloves, finely chopped	1 1/2 teaspoons kosher salt
4 tablespoons coarsely chopped dill	1/2 teaspoon freshly ground black pepper
1 tablespoon finely grated lemon zest	1 pint cherry tomatoes

Preheat oven to 425°F.

Mix garlic, 4 Tbsp. dill, 1 Tbsp. lemon zest, 1.5 Tbsp. lemon juice, 1.5 Tbsp. oil, 1 1/2 tsp. kosher salt, and pepper in a small bowl to create a paste. Pat pork tenderloin dry and rub with paste.

Heat 1.5 Tbsp. oil in a large ovenproof skillet over medium-high. Sear pork, turning occasionally, until golden brown on all sides, 10–12 minutes. Add tomatoes, then transfer to oven and roast until thermometer inserted into the thickest part of pork registers 145°F and tomatoes are lightly blistered and softened, about 10 minutes. Transfer pork to a cutting board and let rest at least 5 minutes before slicing.

Serve with mixed green salad or seasonal vegetables.

